



*Bring the Romance of Paris to Brisbane by celebrating
"La Saint Valentin" with us*

LE DÉJEUNER DE LA SAINT VALENTIN

Thursday, 14th February 2019

From 11.30am

LUNCH MENU

A Glass Champagne NV on arrival

Première assiette – Choice of

Free range chicken & duck foie gras terrine, apple & cumquats chutney, brioche

Salad Lutece, the truffle egg, baby cos "Comme Caesar Ritz" & house cured Ora King salmon

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Deuxième assiette – Choice of

Today's market fish on low temperature, parmesan polenta, roasted almonds & beurre blanc

The famous sandcrab lasagne with a creamy crustacean sauce

Slow roasted free-range duck, Quinoa pilaf with orange & cinnamon, beanettes & shallots, citrus spiced jus

Crispy zucchini flowers stuffed with Carnaroli risotto, broccolini, fava & piperade jus (V)

Les desserts - Choice of

Chocolate Gianduja Marquise, white chocolate & passion fruit ice cream, salted caramel sauce

Crème brûlée with Papua New Guinea vanilla bean, crispy cassonade pastry

Two farmhouse cheeses with apple, fig chutneys, baguette & lavosh

Sides

Baguette & Lutece truffle butter 9.0 - Pommes frites 9.0

Surprise de la St Valentin

The 3 Course Lunch & a glass Champagne on arrival 75.0

Menu subject to market availability | Gluten free & vegetarian available
Full payment required at time of reservation | Full refund when cancelled before the 11th February 2019